



Sample Duet Menu/Passed Fruiti di Mer Wedding Menu
September/October

Peach-Basil Ice Tea or Local Apple Cider as Hospitality

Passed Hors D'oeuvres:

Lobster Salad on Cucumber

Short Rib Confit Taco/ Mini Patron Margarita

Lamp and Pistachio Skewers with Tzatziki Sauce

House Smoked Salmon with Crème Fraiche on Cone

Crescent Farm Duck Breast Crostini with Blackberry Jam

Apple Cider Braised Chicken Brochette with Grain Mustard

Passed Fruite de Mer

Oysters, Clams, Wild Shrimp

Mezcal Mignonette, Olive Tapenade, Blood Mary Cocktail Sauce

Mediterranean Table:

Marinated Olives, Mushrooms, Artichoke Salad, Roasted Peppers, Caponata,
Chunk of Parmigiano-Reggiano, Artisanal Meats & Cheeses, Local Jams and Honey,
Flatbreads, Hummus, Pita, Grapes, Seasonal Fruits, Figs

First Course: 7:00 (After First Dance and Welcome Toast)

Burrata, Heirloom Cherry Tomatoes, Baby Lettuces, Dijon-Shallot Vinaigrette

Grilled Tuscan Bread

*Duet Entrée:

Poached Lobster Tail/Chimichurri Butter and Petite Filet Mignon/Roasted Garlic
Mashed and Roasted Baby Potatoes, Grilled Summer Corn & Zucchini Pappardelle Gremolata

*Dessert Buffet:

Assorted Cookies, Fresh Berries and Fresh Cream, Coffee and Teas.

*Silent Vegan, Vegetarian, Gluten and Dairy Free Option:

Roasted Heirloom Cauliflower Steak, Pumpkin Seeds, Smashed Sweet Potato, Zucchini

*Wedding Cake or Pies with Dessert Buffet